Terrestrial Animal Health Standards Commission Report – March 2006

APPENDIX
$$3.86.X.$$

GUIDELINES FOR THE INACTIVATION OF THE AVIAN INFLUENZA VIRUS

Article 3.<mark>86</mark>.X.1.

Egg and egg products

The following industry standard procedures are suitable for the inactivation of highly pathogenic notifiable avian influenza (HPNAI) virus present in egg and egg products:

	Temperature (°C)	Time
Whole egg	60	210 <u>188</u> seconds
Whole egg blends	60	372 188 seconds
Whole egg blends	61.1	210 <u>94</u> seconds
Liquid egg white	55.6	372 <u>256</u> seconds
Liquid egg white	56.7	210 <u>228</u> seconds
10% salted yolk	62.2	372 <u>< 138</u> seconds
10% salted yolk	63.3	210 <u>< 138</u> seconds
Dried egg white	67	15 <u>0.83</u> days
Dried egg white	<u>54.4.</u>	21.38 days

Article 3.<mark>86</mark>.X.2.

Meat

A procedure which produces a core temperature of 70°C for one second is suitable for the inactivation of HPNAI virus present in meat.